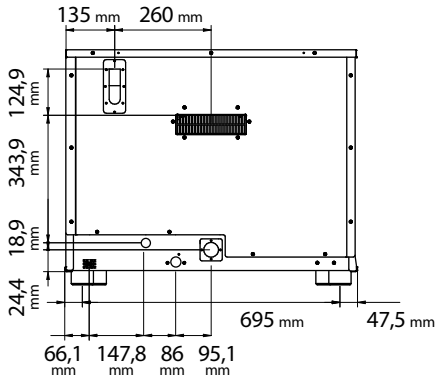
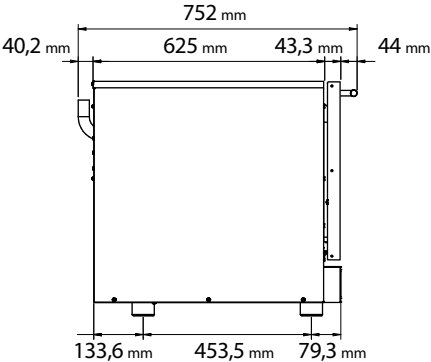
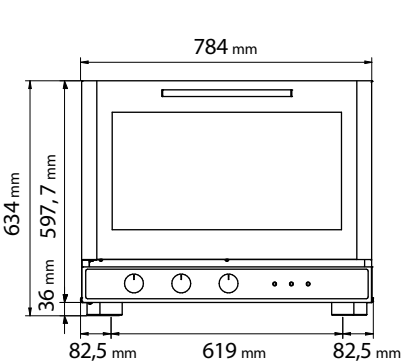


CHF 411 UD



ELECTRIC COMBI OVEN

Handy use and quality. It heats ready meals but can also be used for preparing quick and simple deli recipes: it is the perfect ally for small food outlets where space is at a premium. Professional results and time optimization: compact and easy to use, it allows you to customize each recipe based on individual cooking requirements by exploiting the direct steam option. The CHF 411 UD, like all the ovens from the new line, also gives a nod to energy saving with a new type of high-performance latest generation thermal insulation.



DIMENSIONAL FEATURES			
Oven dimensions (WxDxH mm)	784	752	634
Oven weight (kg)	58		
Distance between rack rails (mm)	73		

ELECTRICAL FEATURES	
Power supply (kW)	6,4
Frequency (Hz)	50 (60 on demand)
Voltage (Volt)	AC 380/400 2N
N° of motors	2 Bidirectional
Boiler	/
Protection against water	IPX3

EQUIPMENT			
Cardboard box dimensions with pallet (WxDxH mm)	805	830	800
Lateral supports	1 right + 1 left		
Cable	Two-phases [5G 2,5] - l=1600 mm		
Manual washing set up			

FUNCTIONAL FEATURES	
Power	Electricity
Capacity	N° 4 trays/grids 1/1 GN
Type of cooking	Ventilated
Steam	Direct steam controlled by knob (5 levels)
Cooking chamber	AISI 304 Stainless steel
Temperature	50 ÷ 300°C
Temperature control	Thermostat
Control panel	Electromechanic – Lower side
N° of programs	/
Programmable cooking steps	/
Pre-heating temperature	/
Pre-heating function	/
Door	Tilt door Ventilated Inspectionable glass

PLUS
Stainless steel cooking chamber
Door with inspectionable glass
Quick fastening of lateral supports
Embedded gasket
Stackable
Forced cooling system of inner parts
IPX 3
Manual washing set up
New design of cooking chamber
CB certification
New design of handle